

LOADED SURF AND TURF TOSTADAS



Prep Time: 25 minutes

Cook Time: 20 minutes

Total Time: 45 minutes (+ 15 minutes marinating time)

Serves: 2

INGREDIENTS

2 cans (each 12 oz) Sprite®, divided

6 Charras® Tostadas Original

2 tbsp canola oil

1 tbsp Worcestershire sauce

2 cloves garlic, minced

2 tsp hot sauce

8 oz striploin steak

6 peeled, deveined and tails-removed shrimp (13–15 count)

1 tbsp steak spice

2 cups shredded lettuce

1/2 cup pico de gallo

1/2 avocado, peeled and diced

2 tbsp diced red onion

1/2 jalapeño pepper, thinly sliced

1/4 cup chipotle mayonnaise

INSTRUCTIONS

1. In medium bowl, stir together 1/2 cup Sprite®, oil, Worcestershire sauce, garlic and hot sauce. Transfer half the marinade to another medium bowl. Transfer steak to 1 bowl, and shrimp to the other. Turn to coat. Let marinate at room temperature for 15 to 20 minutes.
2. Preheat grill to medium-high heat; grease grates well.
3. Remove steak and shrimp from marinades, shake off any excess (discard marinade) and season with steak spice.
4. Grill steak for 8 to 10 minutes for medium-rare. Grill shrimp for 4 to 6 minutes or until they turn pink and are grill-marked and cooked through. Let steak rest for 10 minutes before slicing into 1/2-inch cubes. Roughly chop shrimp into 1/2-inch pieces.
5. Top each tostada with an even layer of steak, shrimp, lettuce, pico de gallo, avocado, onion, jalapeño and chipotle mayonnaise.
6. Stack 3 tostadas together, creating 2 towers. Pair tostadas with remaining Sprite®.

Tip: Substitute strip loin steak with sirloin, skirt or flank steak.